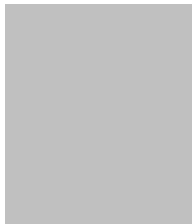



PERSONAL INFORMATION **Đurđica Ačkar**


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 <http://www.ptfos.unios.hr/index.php/zaposlenici/38-zaposlenici/nastavno-osoblje/3861-ackar-durdica>

Gender female | Date of birth 14/02/1980 | Citizenship Croatian

WORK EXPERIENCE

Current position	vice-dean for science and international cooperation
Dates	2021. -
Occupation or position	Full prof.
Employer's name and address	Faculty of Food Technology Osijek, Franje Kuhača 18, 31000 Osijek, Croatia
Date of last academic advancement into scientific titles	24. 6. 2021.
Dates	2016.- 2021.
Occupation or position	Associate prof.
Employer's name and address	Faculty of Food Technology Osijek, Franje Kuhača 18, 31000 Osijek, Croatia
Dates	2011.-2016.
Occupation or position	Assistant prof.
Employer's name and address	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Dates (from - to)	2010. – 2011.
Occupation or position	Senior researcher
Employer's name and address	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Dates (from - to)	2005. – 2010.
Occupation or position	Young researcher
Employer's name and address	Faculty of Food Technology Osijek, Franje Kuhača 20, 31000 Osijek, Croatia
Business or sector	Science and higher education

EDUCATION AND TRAINING

Dates	3. 11. 2010.
Qualification awarded	PhD in biotechnical sciences, field of food technology
Principal subjects covered or skills acquired	Title: "Isolation, modification and characterisation of wheat starch"
Training organisation name and sector	Faculty of Food Technology Osijek Science and higher education
Level according to national or international classification	Level 8.2 according to HKO; level 8 according to EQF; level 3 according to QF-EHEA
Dates	22. 11. 2004.
Qualification awarded	Graduate engineer of food technology
Principal subjects covered or skills acquired	Title: "Observation of aroma composition during the pilot production of Special-Belje semi-hard cheese"

Training organisation name and sector Faculty of Food Technology Osijek
 Science and higher education
 Level according to national or international classification Level 7.1 according to HKO; level 7 according to EQF; level 2 according to QF-EHEA

PERSONAL SKILLS

Mother tongue Croatian

Other languages

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English language	B2	B2	B2	B2	B2

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
 Common European Framework of Reference for Languages

Organisational / managerial skills

- Vice-dean for science and international cooperation (2021-)
- Head of Department of food technologies (2016. – 2021.)
- President of Sub-department of Carbohydrates Technology (2013.-2015.)
- President of Society of Chemical Engineers and Technologists Osijek (2014.-2018.)

Organisation of International Conferences:

- Member of Scientific Board of ICBC Conference, 2024
- Member of Scientific and Organisation Board of 15th, 16th, 17th, 18th and 19th Ružička days (2014., 2016., 2018., 2020., 2022.)
- Member of Scientific and Organisation Committee of Congress With Food to Health (2014., 2015., 2016., 2017., 2018., 2019., 2021., 203.)
- Member of Scientific and Organisation Committee of Congress Food Industry By-products (2020, 2021, 2022, 2024)

Mentoring:

- Mentor of two and co-mentor of two doctoral theses
- Mentor of two specialist theses
- Mentor of 21 undergraduate and 20 graduate theses

Job-related skills

- Head of PhD Study *Food Technology and Nutrition*, Faculty of Food Technology Osijek (2022-)
- President of the PhD Acquisition Committee Faculty of Food Technology Osijek (2022.-)
- Member of Committee for interdisciplinary PhD study *Molecular Biosciences*, Josip Juraj Strossmayer University of Osijek (2024 -)
- Member of Committee for Post-Graduate Specialist Study *Innovation in Food Production*, Faculty of Food Technology Osijek (2021. -)
- Member of Committee for undergraduate and graduate exams, Faculty of Food Technology Osijek 2012. – 2020.
- President of the Librarian Board, Faculty of Food Technology Osijek 2018. – 2021.
- Member of committee for student enrolment Faculty of Food Technology Osijek 2006.
- Consulting for HACCP system implementation
- Member of Editorial board of journals:
 - Food in Health and Disease,
 - Croatian Journal of Food Science and Technology,
 - American Journal of food Technology (technical editor)
 - Sustainability
 - Topic Editor *Sustainable Food Processing: Sustainability, Processes, Molecules, Foods, BioTech*
 - Guest Editor of Molecules Special Issue *Food Chemistry in Europe*, 2024.
 - Guest Editor of Molecules Special Issue *Byproducts from the Food Industry* 2021., 2022.
 - Guest Editor of Sustainability issue *Sustainable Food Production* 2020., 2022.
 - Guest Editor of Food in Health and Disease, issue 8(2), 2019. and issue 11(2), 2022.
 - Guest Editor of CABEQ issue 29 (2015)

- Editor of Book of Abstracts *International conference 17th Ružička Days „Today science – tomorrow industry“*, 2018.
- Editor of Proceedings *International conference 17th Ružička Days „Today science – tomorrow industry“*, 2019.
- Technical Editor of Book of Abstracts *10th International Scientific and Professional Conference With Food to Health*
- Executive Editor of Proceedings *10th International Scientific and Professional Conference With Food to Health*
- Reviewer for LWT Food Science & Technology, Journal of Food Science and Technology, Carbohydrate Polymers, Starch, Molecules, Sustainability, etc. (according to Publons, 56 verified reviews)

- Associate Member of Croatian Academy of Engineering
- Member of the Ethical Committee of Croatian Society of Chemical Engineers (2020 -)
- Member of Executive committee of Croatian Society of Chemical Engineers (2018 – 2020)
- Member of Executive committee of Society of Chemists and Engineers Osijek (2018 -)
- Member of Chocolate Working Group, EHEDG, 2024.
- Member of Training Working Group, ICC
- Member of *ad hoc* Work Group for evaluation and adoption of Scientific opinion regarding the microorganism contamination of confectionary cakes in Croatia

Computer skills ▪ Microsoft Office™

Driving licence ▪ B

ADDITIONAL INFORMATION

Awards National Award for scientific achievements in 2020.
Annual Award of Faculty of Food Technology for Special Achievement in Science and Teaching 2020.
Award to young scientist “Vera Johanides” for 2013. year, Croatian Academy of Engineering

Projects

Project leader of scientific projects

HRZZ (Croatian Science Foundation): Oleogels as nutritive improvers of chocolate and sweet spreads (28. 12. 2023. – 27. 12. 2027.)

HRZZ (Croatian Science Foundation): Application of cocoa husk in production of chocolate and chocolate-like products (2. 1. 2018. – 1. 1. 2023.)

UNIOS: Application of cocoa husk in production of products with added value (7. 4. 2017. – 6. 4. 2018.)

UNIOS: Influence of extrusion on HMF and acrylamide content in snack products with added food industry by-products (2. 3. 2015. – 2. 3. 2016.)

UNIOS: Development of enriched and functional extruded products and flours through application of food industry by-products (25. 9. 2013. – 25. 9. 2014.)

Researcher/team member of international projects

CRO-SER: Quality and stability development of confectionery filling

TEMPUS: Improving Academia-Industry Links in Food Safety and Quality

CRO-FYRM: Starch isolation from domestic cereal varieties and modified starches development for food industry

Researcher/team member of national projects

Application of food industry by-products in development of functional and environmentally friendly extruded food products and additives, HRZZ, 2014.-2018

Development of new modified starches and their application in food industry - 113 - 1130473 - 0571

Razvoj procesa proizvodnje visokokvalitetne hrane 113-1130473-0340

Project leader of professional projects

Expanded Cereals as Value-Added Agricultural Production in Osijek-Baranja County, 2024

The use of the filter-residue from production of cold-pressed hazelnut oil in the production of sweet spreads, 2022.

Liophilization of Slavonian Honey for Broader Application, Osijek-Baranja County, 2020.

Sugar beet pulp – from by-product to valuable raw material in development of nutritively valuable food products, Municipality of Osijek, 2017-2018.

Researcher/team member of professional projects

Development and improvement of encapsulated products based on plant extracts

Quality and safety improvement of agricultural and food products

Technology improvement and quality standardisation of fruit brandies

- Memberships**
- Associate member of Croatian Academy of Engineering
 - Society of Chemical Engineers and Technologists Osijek (president of Society from 2014 to 2018)
 - International Association for Cereal Science and Technology (ICC) – National Delegate
 - European Hygienic Engineering and Design Group (EHEDG) – Faculty Representative
 - Society of Nutritionists of Bosnia and Herzegovina
 - Asian Council of Science Editors
 - Alumni TehnOS, member

Training

- Year 2019. (1. – 31. 10.)
- Location Novi Sad, Serbia
- Organisation name Faculty of Technology Novi Sad
- Field (sector) Food Technology
- Year 2018. (18. 6. – 6. 7.)
- Location Novi Sad, Serbia
- Organisation name Faculty of Technology Novi Sad
- Field (sector) Food Technology
- Year 2015.
- Location E-learning
- Organisation name State Intellectual Properties Office and World Intellectual Property Organisation
- Field (sector) Intellectual properties: General Course of Intellectual Properties
- Year 2013. – 2014.
- Location E-learning
- Organisation name CARNET
- Field (sector) Education: E-learning academy – E-learning basics and E-learning tutoring
- Year 2013.
- Location Osijek
- Organisation name Croatian Chamber of Economy Osijek and Quality Centre of Croatian Chamber of Economy
- Field (sector) Food Technology: HACCP – verification and revision
- Year 2011.
- Location Osijek
- Organisation name Faculty of Education Osijek
- Field (sector) Education: Pedagogical-psychological and didactic-methodical education
- Year 2008.
- Location Ljubljana, Slovenia
- Organisation name Biotechnical Faculty
- Field (sector) Food Technology

Year 2008.
Location Osijek
Organisation name Institute for Seed and Seedlings, Ministry of agriculture, fishery and rural development and Food and Agriculture Organisation of United Nations (FAO)
Field (sector) Food technology: Biosafety workshop Capacity building of regulatory agencies for handling and monitoring genetically modified crops, products and processed food

Year 2007.
Location Osijek
Organisation name Quality Services International GmbH (QSI)
Field (sector) Food technology: Sensory Analysis Seminar



LIST OF PUBLICATIONS IN INDEXED JOURNALS WITHIN LAST FIVE YEARS

*Complete list of publications is available at: <http://bib.irb.hr/lista-radova?autor=268252>

991 Citations, H-index 19 (Clarivate, WoS)

Scientific articles in
journals indexed in CC
and WoS

1. Kovač, Mario; Ravnjak, Boris; Šubarić, Drago; Vinković, Tomislav; Babić, Jurislav; Ačkar, Đurđica; Lončarić, Ante; Šarić, Antonija; Očelić Bulatović, Vesna; Jozinović, Antun. Isolation and characterization of starch from different potato cultivars grown in Croatia. *Applied sciences (Basel)*, 14 (2024), 2; 909, 12. doi: 10.3390/app14020909
2. Jozinović, A.; Panak Balentić, J.; Ačkar, Đ.; Benšić, M.; Babić, J.; Barišić, V.; Lončarić, A.; Miličević, B.; Šubarić, D. Nutritionally Valuable Components and Heat-Induced Contaminants in Extruded Snack Products Enriched with Defatted Press Cakes. *Molecules* 2024, 29, 791. <https://doi.org/10.3390/molecules29040791>
3. Zahorec, Jana; Šoronja-Simović, Dragana; Petrović, Jovana; Šereš, Zita; Sterniša, Meta; Jozinović, Antun; Šubarić, Drago; Ačkar, Đurđica; Babić, Jurislav; Smole Možina, Sonja. Application of Plant Ingredients for Improving Sustainability of Fresh Pasta // *Sustainability*, 16 (2024), 1; 209, 12. doi: 10.3390/su16010209
4. Nikolić, Ivana; Petrović, Jovana; Pajin, Biljana; Lončarević, Ivana; Šubarić, Drago; Ačkar, Đurđica; Miličević, Borislav; Šereš, Zita; Dokić, Ljubica; Šoronja-Simović, Dragana et al. The Influence of Starch Sweeteners on Functional Properties of Cellulose Fat Mimetics: Rheological and Textural Aspects // *Polymers*, 15 (2023), 14; 2982, 13. doi: 10.3390/polym15142982
5. Barišić, Veronika; Icyer, Necattin Cihat; Akyil, Saniye; Toker, Omer Said; Flanjak, Ivana; Ačkar, Đurđica. Cocoa based beverages – Composition, nutritional value, processing, quality problems and new perspectives. *Trends in food science & technology*, 132 (2023), 65-75 doi:10.1016/j.tifs.2022.12.011
6. Barišić, Veronika; Kerovec, Darko; Flanjak, Ivana; Jozinović, Antun; Babić, Jurislav; Lončarić, Zdenko; Šubarić, Drago; Miličević, Borislav; Ačkar, Đurđica. Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell // *Lebensmittel-wissenschaft und-technologie-food science and technology*, 155 (2022), 112944, 8 doi:10.1016/j.lwt.2021.112944
7. Barišić, Veronika; Flanjak, Ivana; Lončarić, Ante; Pichler, Anita; Jozinović, Antun; Babić, Jurislav; Šubarić, Drago; Miličević, Borislav; Ačkar, Đurđica. Valorisation of cocoa shell: Impact of high voltage electrical discharge and drying technology on properties of cocoa shell // *Journal of food processing and preservation*, 46 (2022), 3; e16308, 13 doi:10.1111/jfpp.16308
8. Jozinović, Antun; Šimić, Gordana; Grec, Marijana; Ačkar, Đurđica; Babić, Jurislav; Drezner, Georg; Kajić, Nikolina; Šubarić, Drago. Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia // *Poljoprivreda*, 28 (2022), 1; 39-45 doi:10.18047/poljo.28.1.6
9. Ačkar, Đurđica; Grec, Marijana; Grgić, Ivanka; Gryszkin, Artur; Styczyńska, Marzena; Jozinović, Antun; Miličević, Borislav; Šubarić, Drago; Babić, Jurislav. Physical Properties of Starches Modified by Phosphorylation and High-Voltage Electrical Discharge (HVED) // *Polymers*, 14 (2022), 16; 3359, 12 doi:10.3390/polym14163359
10. Jovanović, Petar; Pajin, Biljana; Lončarić, Ante; Jozinović, Antun; Petrović, Jovana; Fišteš, Aleksandar; Zarić, Danica; Tumbas Šaponjac, Vesna; Ačkar, Đurđica; Lončarević, Ivana. Whey as a Carrier Material for Blueberry Bioactive Components: Incorporation in White Chocolate // *Sustainability*, 14 (2022), 21; 14172, 13 doi:10.3390/su142114172
11. Hasenay, Sanda; Ačkar, Đurđica. Bibliometric analysis of the scientific research of food industry by-products in the period 1976–2021 // *Sustainability*, 14 (2022), 24; 16910, 13 doi:10.3390/su142416910
12. Barišić, Veronika; Jozinović, Antun; Flanjak Ivana; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Jokić, Stela; Grgić, Ivanka; Ačkar, Đurđica Effect of addition of fibers and polyphenols on properties of chocolate - A review. *Food reviews international*, 37 (2021), 3; 225-243 doi:10.1080/87559129.2019.1701008
13. Barišić, Veronika; Petrović, Jovana; Lončarević, Ivana; Flanjak, Ivana; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Doko, Kristina; Blažić, Marijana; Ačkar, Đurđica Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. *Sustainability*, 13 (2021), 5; 2620, 14 doi:10.3390/su13052620
14. Jozinović, Antun; Šubarić, Drago; Ačkar, Đurđica; Babić, Jurislav; Orkić, Vedran; Guberac, Sunčica; Miličević, Borislav Food industry by-products as raw materials in the production of value-added corn snack products. *Foods*, 10 (2021), 5; 946, 11 doi:10.3390/foods10050946
15. Grgić, Ivanka; Grec, Marijana; Gryszkin, Artur; Zięba, Tomasz; Kopjar, Mirela; Ačkar, Đurđica; Jozinović, Antun; Miličević, Borislav; Zavadlav, Sandra; Babić, Jurislav Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. // *Polish journal of food and nutrition sciences*, 71 (2021), 1; 79-88 doi:10.31883/pjfn/133370
16. Barišić, Veronika; Flanjak, Ivana; Tot, Ana; Budeč, Maja; Benšić, Mirta; Jozinović, Antun; Babić, Jurislav; Šubarić, Drago; Miličević, Borislav; Ačkar, Đurđica 5-Hydroxymethylfurfural And

- Acrylamide Content Of Cocoa Shell Treated With High Voltage Electrical Discharge. // Food control, 110 (2020), 107043, 9 doi:10.1016/j.foodcont.2019.107043
17. Jozinović, Antun; Ačkar, Đurđica; Lončarić, Ante; Barišić, Veronika; Jokić, Stela; Babić, Jurislav; Miličević, Borislav; Šubarić, Drago Challenges Facing the Food Industry. // Engineering power : bulletin of the Croatian Academy of Engineering, 15 (2020), 3; 2-6
 18. Zięba, Tomasz; Solińska, Dominika; Kapelko- Żeberska, Małgorzata; Gryszkin, Artur; Babić, Jurislav; Ačkar, Đurđica; Hernández, Francisca; Lončarić, Ante; Šubarić, Domagoj; Jozinović, Antun Properties of potato starch roasted with apple distillery wastewater. // Polymers, 12 (2020), 8; 1668, 15 doi:10.3390/polym12081668
 19. Lončarić, Ante; Marček, Tihana; Šubarić, Domagoj; Jozinović, Antun; Babić, Jurislav; Miličević, Borislav; Sinković, Karmen; Šubarić, Drago; Ačkar, Đurđica Comparative evaluation of bioactive compounds and volatile profile of white cabbages. // Molecules, 25 (2020), 16; 3696, 13 doi:10.3390/molecules25163696 (međunarodna recenzija, članak, znanstveni)
 20. Barišić, Veronika; Flanjak, Ivana; Križić, Ivana; Jozinović, Antun; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Ačkar, Đurđica Impact of high-voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. // Journal of food process engineering, 43 (2020), 1; e13057, 10 doi:10.1111/jfpe.13057
 21. Cikoš, Ana-Marija; Čož-Rakovac, Rozelindra; Šubarić, Drago; Jerković, Igor; Ačkar, Đurđica; Jokić, Stela Macroalgae in the Food Industry – Opportunities and Challenges. // Engineering power : bulletin of the Croatian Academy of Engineering, 15 (2020), 3; 14-19
 22. Banožić, Marija; Jokić, Stela; Ačkar, Đurđica; Blažić, Marijana; Šubarić, Drago Carbohydrates—Key Players in Tobacco Aroma Formation and Quality Determination. // Molecules, 25 (2020), 7; 1734, 13 doi:10.3390/molecules25071734
 23. Aličić, Damir; Flanjak, Ivana; Ačkar, Đurđica; Jašić, Midhat; Babić, Jurislav; Šubarić, Drago Physicochemical Properties and Antioxidant Capacity of Bee Pollen Collected in Tuzla Canton (B&H). // Journal of Central European agriculture, 21 (2020), 1; 42-50 doi:10.5513/JCEA01/21.1.2533
 24. Barišić, Veronika; Jozinović, Antun; Flanjak, Ivana; Šubarić, Drago; Babić, Jurislav; Miličević, Borislav; Doko, Kristina; Ačkar, Đurđica Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. // Sustainability, 12 (2020), 10; 3981, 11 doi:10.3390/su12103981
 25. Barišić, Veronika; Flanjak, Ivana; Kopjar, Mirela; Benšić, Mirta; Jozinović, Antun; Babić, Jurislav; Šubarić, Drago; Miličević, Borislav; Doko, Kristina; Jašić, Midhat; Ačkar, Đurđica Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. // Foods, 9 (2020), 6; 810, 16 doi:10.3390/foods9060810
 26. Barišić, Veronika; Cvijetić Stokanović, Milica; Flanjak, Ivana; Doko, Kristina; Jozinović, Antun; Babić, Jurislav; Šubarić, Drago; Miličević, Borislav; Cindrić, Ines; Ačkar, Đurđica Cocoa Shell as a Step Forward to Functional Chocolates—Bioactive Components in Chocolates with Different Composition. // Molecules, 25 (2020), 22; 5470, 12 doi:10.3390/molecules25225470
 27. Jokić, Stela; Pavlović, Nika; Jozinović, Antun; Ačkar, Đurđica; Babić, Jurislav; Šubarić, Drago. High-voltage electric discharge extraction of bioactive compounds from cocoa bean shell. Chemical and biochemical engineering quarterly. (2019) 2; 271-280 doi:10.15255/CABEQ.2018.1525
 28. Jozinović, Antun; Panak Balentić, Jelena; Ačkar, Đurđica; Babić, Jurislav; Pajin, Biljana; Miličević, Borislav; Guberac, Sunčica; Vrdoljak, Anđela; Šubarić, Drago. Cocoa husk application in the enrichment of extruded snack products. Journal of food processing and preservation. 43 (2019) , 2
 29. Jozinović, Antun; Šarkanj, Bojan; Ačkar, Đurđica; Panak Balentić, Jelena; Šubarić, Domagoj; Cvetković, Tanja; Ranilović, Jasmina; Guberac, Sunčica; Babić, Jurislav. Simultaneous Determination of Acrylamide and Hydroxymethylfurfural in Extruded Products by LC-MS/MS Method. Molecules. 24 (2019) , 10
 30. Ačkar, Đurđica; Jozinović, Antun; Babić, Jurislav; Miličević, Borislav; Panak Balentić, Jelena; Šubarić, Drago. Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. Innovative food science & emerging technologies. 47 (2018) ; 517-524
 31. Panak Balentić, Jelena; Ačkar, Đurđica; Jokić, Stela; Jozinović, Antun; Babić, Jurislav; Miličević, Borislav; Šubarić, Drago; Pavlović, Nika. Cocoa shell : by-product with great potential for wide application. Molecules. 23 (2018) , 6
 32. Panak Balentić, Jelena; Jozinović, Antun; Ačkar, Đurđica; Babić, Jurislav; Miličević, Borislav; Benšić, Mirta; Jokić, Stela; Šarić, Antonija; Šubarić, Drago. Nutritionally improved third generation snacks produced by supercritical CO2 extrusion I. Physical and sensory properties. Journal of food process engineering. 42 (2019) , 2
 33. J. Petrović, B. Pajin, I. Lončarević, V. Tumbas Šaponjac, I. Nikolić, Đ. Ačkar, D. Zarić: Encapsulated sour cherry pomace extract: Effect on the colour and rheology of cookie dough. Food Science and Technology International, Food science and technology international. 25 (2018) , 2; 130-140
 34. Kosović, Indira; Benšić, Mirta; Ačkar, Đurđica; Jozinović, Antun; Ugarčić, Žaneta; Babić, Jurislav; Miličević, Borislav; Šubarić, Drago. Microstructure and cooking quality of barley-enriched pasta produced at different process parameters. Foods and Raw Materials. 6 (2018) , 2; 281-290
 35. Miličević, Borislav; Ačkar, Đurđica; Babić, Jurislav; Jozinović, Antun; Miličević, Radoslav; Petošić, Emil; Kujundžić, Toni; Šubarić, Drago. Aroma profile and sensory quality of honey brandy produced by the

Scientific articles in
journals indexed in
CAB and FSTA

- fermentation process with immobilized yeast cells. *Poljoprivreda (Osijek)*. 24 (2018) , 2; 34-42
36. Đ. Ačkar, A. Jozinović, J. Babić, B. Miličević, J. Panak Balentić, D. Šubarić: Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. *Innovative Food science & emerging technologies*. 47, 517-524 (2018).
 37. Obradović, Valentina; Babić, Jurislav; Jozinović, Antun; Ačkar, Đurđica; Panak Balentić, Jelena; Grec, Marijana; Šubarić, Drago. Textural and sensory characteristics of extruded snacks prepared from corn and carrot powder with ascorbic acid addition. *Poljoprivreda (Osijek)*. 24 (2018) , 1; 52-58
 1. Petrić, J., Hengl, B., Kovaček, I., Markov, K., Ačkar, Đ., Knežević, D. Identification of bacteria species among *Enterobacteriaceae* found in confectionary cakes. *Croatian Journal of Food Technology, Biotechnology and Nutrition*, 18(3-4), 2023. (Short Communication) <https://doi.org/10.31895/hcptbn.18.3-4.2>
 2. Hasenay, Sanda; Pehar, Franjo; Ačkar, Đurđica. Nutrition as a scientific field in Croatia: bibliometric analysis of the period 2010 – 2020 // *Hrana u zdravlju i bolesti*, 11 (2022), 2; 58-74
 3. Trgovac, Mirela; Barišić, Veronika; Flanjak, Ivana; Jozinović, Antun; Miličević, Borislav; Babić, Jurislav; Šubarić, Drago; Ačkar, Đurđica. Cocoa Shell as an Innovative Ingredient in Chocolate with a Strong Alcoholic Filling // *Croatian journal of food science and technology*, 14 (2022), 2; 1-12 doi:10.17508/CJFST.2022.14.2.03
 4. Hengl, Brigita; Petrić, Jasenka; Markov, Ksenija; Ačkar, Đurđica; Kovaček, Ivančica; Knežević, Dražen. Microbiological contamination of confectionary cakes in croatia // *Hrana u zdravlju i bolesti*, 11 (2022), 2; 75-79
 5. Barišić, Veronika; Šarkanj, Bojan; Flanjak, Ivana; Doko, Kristina; Miličević, Borislav; Ačkar, Đurđica. Nutritionally improved chocolate spreads - a review // *Hrana u zdravlju i bolesti*, 10 (2021), 1; 10-13
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